



Savory Tomato Soup Snacking Cake Recipe

Introduction

The recipe for Savory Tomato Soup Snacking Cake from The Spruce Eats combines the comforting flavors of tomato soup and grilled cheese into a unique, savory cake. This moist and tender cake is topped with gooey, cheesy caramelized onions, making it a delightful snack or appetizer.

Ingredients

For the Caramelized Onions: 1 cup diced caramelized onions
For the Cake: 1 cup chopped sundried tomatoes, divided 1 tablespoon dried Italian herbs 3 cups all-purpose flour 2 tablespoons brown sugar 2 teaspoons celery salt 1/2 cup olive oil 1 cup shredded Parmesan cheese

1/2 cup shredded cheddar cheese 3/4 cup sour cream 3 large eggs 1
tablespoon baking soda 2 teaspoons baking powder 3/4 teaspoon
pepper 1 (10.75-ounce) can condensed tomato soup 1/2 cup chopped
fresh basil 1/2 cup chopped fresh parsley 1/2 cup chopped fresh chives

Prep Time

Preparation time for the Savory Tomato Soup Snacking Cake is approximately 45 minutes, especially for getting the caramelized onions just right.

Cook Time, Total Time, Yield

Cook time is about 30 minutes in the oven. The total time, including preparation, comes to about 1 hour and 15 minutes. This recipe yields approximately 12 servings, perfect for sharing with friends or family during gatherings. This Savory Tomato Soup Snacking Cake offers a delightful twist on traditional snacking cakes, combining savory flavors with a moist, tender crumb. Enjoy it warm or at room temperature for a unique and satisfying treat.

Detailed Directions and Instructions

Prepare the Caramelized Onions

In a large skillet over medium heat, cook the diced onions with a bit of olive oil, stirring occasionally, until they become golden brown and caramelized, about 45 minutes. Set aside.

See also [Pumpkin Spice French Toast Recipe Delight](#)

Preheat the Oven

Preheat your oven to 350°F (175°C). Grease and flour a 9×13-inch baking pan.

Mix Dry Ingredients

In a large bowl, combine the all-purpose flour, brown sugar, celery salt, baking soda, baking powder, dried Italian herbs, and pepper. Mix well.

Combine Wet Ingredients

In another bowl, whisk together the olive oil, sour cream, eggs, and condensed tomato soup until smooth.

Combine Wet and Dry Mixtures

Gradually add the wet mixture to the dry ingredients, stirring until just combined. Be careful not to overmix.

Add Cheeses and Herbs

Fold in the shredded Parmesan and cheddar cheeses, chopped sundried tomatoes (reserving some for topping), caramelized onions, fresh basil, parsley, and chives.

Bake the Cake

Pour the batter into the prepared baking pan, spreading it evenly. Sprinkle the reserved sundried tomatoes on top. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center comes out clean.

Cool and Serve

Allow the cake to cool in the pan for about 10 minutes before

transferring it to a wire rack to cool completely. Once cooled, slice and serve as a savory snack or appetizer.

Notes

Storage

This cake can be stored in an airtight container in the refrigerator for up to 5 days.

Serving Suggestions

Serve warm or at room temperature. Pairs excellently with a side of your favorite dipping sauce.

Customization

Feel free to add other herbs or spices to the batter for additional flavor.

Cook techniques

Caramelizing Onions

Caramelizing onions involves cooking them slowly over medium heat with a bit of oil until they become soft, golden brown, and sweet. Stir occasionally to prevent burning and promote even cooking.

See also [Luscious Lemon Raspberry Swirl Cheesecake](#)

Mixing Dry and Wet Ingredients

When baking, it's important to combine dry ingredients separately from wet ingredients. This ensures even distribution of leavening agents and spices. Mix the dry ingredients thoroughly before adding the wet

mixture to maintain the correct texture in the cake.

Folding Ingredients

Folding is a gentle technique used to combine ingredients without deflating the batter. Use a spatula to lift and turn the mixture, incorporating the cheeses and herbs while retaining airiness.

Baking

Bake the cake in a preheated oven to ensure even cooking. The correct temperature and time are crucial for achieving the desired texture. A toothpick test can determine if the cake is done; it should come out clean from the center.

Cooling the Cake

Allowing the cake to cool before slicing helps set its structure. A brief cooling period in the pan followed by a transfer to a wire rack prevents sogginess and promotes a better texture.

FAQ

Can I use different types of cheese?

Yes, you can experiment with various cheeses based on your taste preferences. Just ensure they melt well.

How can I store leftovers?

Store leftover savory cake in an airtight container in the refrigerator for up to 3 days. It can be enjoyed cold or reheated.

Can I freeze this cake?

Yes, you can freeze the cake. Wrap it tightly in plastic wrap and aluminum foil, and store it in the freezer for up to 3 months.

What can I serve with the cake?

This savory cake pairs well with a side salad, fresh herbs, or a dipping sauce to enhance the flavors.

Can I substitute fresh herbs for dried?

Yes, you can use dried herbs in place of fresh. Use a smaller quantity since dried herbs are more concentrated in flavor.

See also [Homemade Caesar Dressing Recipe](#)

Conclusion

This Savory Tomato Soup Snacking Cake is a wonderful blend of comforting flavors, delivering a unique take on both tomato soup and classic grilled cheese. Its moist and tender texture, combined with the richness of caramelized onions and flavorful cheeses, makes it an exceptional snack or appetizer. Enjoy it warm or at room temperature, and let it surprise your taste buds with its savory delight.

More recipes suggestions and combination

Cheesy Herb Flatbread

A delightful flatbread topped with a mix of fresh herbs and your favorite cheeses, baked until golden and warm. Perfect as a side or standalone snack.

Roasted Red Pepper Hummus

Smooth and creamy hummus blended with roasted red peppers for a flavorful dip. Serve with pita chips or fresh vegetables for a healthy snack.

Spinach and Feta Quiche

A savory quiche made with fresh spinach, crumbled feta cheese, and a flaky crust. It's a great addition to brunch or a light meal.

Bruschetta with Tomato and Basil

Toasted bread slices topped with a mixture of fresh tomatoes, basil, garlic, and olive oil. This classic appetizer is fresh and bursting with flavor.

Savory Zucchini Muffins

Moist muffins made with grated zucchini, cheese, and herbs. They're perfect for breakfast or as a healthy snack throughout the day.





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